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Every peddler of food products from wagons or carts, in addition to coverings as provided for in the above regulations, shall keep in his wagon or cart a suitable receptacle for the waste of his business. Such waste to be disposed of in a manner that shall not create a nuisance.

No person, firm, or corporation, individually or by their agents or employees, shall transport meat, fish, or poultry of any kind through the public streets or ways of the city except in wagons or vehicles which have been thoroughly washed at least once in 24 hours, and kept in a clean and sanitary condition.

The agent of the board of health of the city shall from time to time inspect all stores, places, receptacles, and vehicles where foodstuffs are kept or being transported for sale and ascertain if foodstuffs are in a pure and wholesome condition, and if store, place, or vehicle is kept in a clean and sanitary manner, and may seize and destroy any and all of such foodstuffs made, deposited, or offered for sale, or transported contrary to the provisions of these regulations.

Any person, firm, or corporation violating any provision of these rules shall be deemed guilty of a misdemeanor, and upon conviction shall be fined not less than \$5 nor more than \$200 for each and every offense.

### COLUMBUS, OHIO.

#### Milk and Milk Products—Production, Care, and Sale (Reg. Bd. of H., Mar. 29, 1912).

##### MILK.

SECTION 1. *Permits.*—No one shall engage in the sale of milk or cream in the city of Columbus, Ohio, ship same into the city for sale, or supply to others for use in the city, unless he shall first obtain a permit from the board of health so to do.

No person or persons shall sell, offer for sale, or have in possession with intent to sell, any milk or cream from any dairy which has not a permit from this office, or for which there has not been filed, with the chief inspector, an application to sell such milk.

A fee of \$1 will be charged for each permit, and the same shall be credited to the sanitary fund. Permits shall be renewed annually in January. Permits issued after July 1 shall be charged at the rate of 50 cents for each permit for use only during the second half of the year. On or before the 1st day of January permits will be issued by the board of health for the ensuing year to all applicants who comply with the provisions of these rules and regulations regulating the sale of milk or cream in the city of Columbus, but before the issuance of any permit every vender or shipper of milk or cream shall make application therefor upon a printed form, provided by the board for that purpose, on which shall be stated:

1. The name, residence, post-office address, and location of the business place or places of the applicant.
2. The number of cows from which milk is obtained for sale, and the kind of food which the cows are given.
3. If the applicant buys part or all his milk supply, the names and addresses of all persons from whom he obtains milk or cream.
4. If the applicant be a shipper of milk or cream into the city he shall, in addition to the above, state the route of his shipments.

SEC. 2. *Inspections for permits.*—The board will not issue any permit unless it is satisfied, after inspection, with the cleanly and sanitary condition of the stables, cows, wagons, store, or place of business of the applicant therefor, and with all the utensils used by him from which his milk or cream is obtained; and that the food given the cows is pure and wholesome, and that all persons engaged in the care and handling of the milk are free from any contagious diseases, and that said persons use due cleanliness in their work.

SEC. 3. *Applications for permits.*—All applications for permits shall be signed by the applicant, and when received by the dairy inspector shall be placed on file, and the name of such applicant shall be entered in a book of registration kept for such purpose. As soon as possible, after an application is received at the health office for a permit to sell milk, the dairy inspector shall visit the dairy or place of business of such applicant, and make such observation, and gather such information as will enable the board to properly consider such application. Should the dairy or place of business of such applicant be located more than 80 miles from the city of Columbus, he shall either furnish a certificate of qualification of all dairies from which it is proposed milk be obtained, according to the requirements of the sanitary code, made by some State or municipal sanitary authority, acceptable to the board, or pay the cost and expense of making such inspection by the health department; and for such purpose there shall be deposited by said applicant, with the clerk of the board, an amount sufficient to cover the estimated cost of such inspection, based upon a compensation to the inspector of \$4 per day, and the necessary expenses of the inspector in going to and from the place of inspection, and while engaged therein; any surplus of said deposit, not required for said purposes, to be returned to the applicant when the permit is issued; and any deficiency in such amount to be paid by said applicant when the permit is issued.

SEC. 4. (a) *Revoking permits.*—If after issuing a permit to sell milk or cream the board of health shall become satisfied that the provisions of this subdivision of the sanitary code are being violated, it will at once revoke the permit issued to such person or persons and no new permit will be issued until all insanitary conditions have been rectified and all other provisions of this subdivision of the sanitary code are complied with.

(b) Anyone doing business under a permit from the board of health who shall change the location of such business without notifying the health office of such change shall have such permit revoked without further notice.

SEC. 5. *Milk tickets.*—If dairymen or other persons offering milk for sale use tickets as representatives of value, these tickets must be in coupon form and must be destroyed after once using.

SEC. 6. *The stable and surroundings.*—The surroundings to the stable must be kept in a sanitary condition. Cows must not be allowed to stand in manure and filth.

SEC. 6. (a) All parts of stable except floors and windows must be painted in some light color or whitewashed at least twice a year. Stables must be kept free from dirt, dust, cobwebs, and odor. Manure and urine must be removed from stable at least twice daily, and if not taken to field daily must be moved at least 30 feet from stable and placed where cows can not get into it. Manure must not be thrown out through stable windows. If horses are kept in same stable, a tight partition should separate them from cattle. No other animals or fowls will be allowed in cow stable. Floors must not be laid less than 1 foot higher than outside surface level, so that good drainage can be procured; floors must be constructed of asphalt, concrete, brick with surface flushed with cement, or of wood, water-tight. They must be kept in good repair at all times, and also constructed with a gutter not less than 12 inches wide and 6 inches deep, a 4-foot walk back of cows, and not less than 20-inch manger in front. (Front half of cow stall may be made of clay.)

Ceiling must be dust tight and kept free from cobwebs.

*Light.*—At least 3 square feet of unobstructed window glass must be provided per cow and equally distributed; at least 500 cubic feet of space must be provided for per cow; windows must be left partially open, if no other method of ventilation is provided for. Stable yard must be well drained and kept clean.

SEC. 7. Cows must be kept clean; manure litter, etc., must not be allowed to become caked and dried on them. They must not be allowed to stand in nor wade through filth and manure. The bedding must be kept sweet and clean at all times and of sufficient quantity to protect the animals from lying in filth.

SEC. 8. *Feed and water.*—Cows must be fed on clean, dry feed, neither decayed, moldy, dusty, distillery waste, nor starch waste. If malt is fed it must not be fed when sour.

Pure running spring water or ordinary well water, free from contamination, pumped in clean tanks, must be provided.

SEC. 9. *Milkers.*—The milkers must thoroughly wash and wipe their hands and the cows' udders before they begin milking. They must not use pails, cans, strainers, etc., unless they have been thoroughly washed in hot water and soap, or hot water and soda, and afterwards sterilized with boiling water or steam. Care must be taken that the seams of the vessels are thoroughly cleaned with a brush. They must refrain from milking or handling milk in any way when in themselves or their families there is even a suspicion of any contagious or infectious disease, such as smallpox, scarlet fever, diphtheria, typhoid fever, tuberculosis, or the like.

SEC. 10. *Handling the milk.*—Immediately after milking, the milk shall be removed from the stable into a milk room screened from flies and other insects, aerated and cooled to at least 65° F., and put into perfectly clean bottles or cans. Dairymen who use both bottles and cans in delivering milk shall not fill bottles while on their delivery route.

SEC. 10. (a) All dairies must be supplied with a milk room, constructed as follows:

(a) Not directly connected with any building used as a living or sleeping room, or in which animals are kept, and 50 feet away from any hog pen or privy vault.

(b) Tight floor, well drained.

(c) Interior painted or whitewashed in good condition.

(d) All openings kept screened during fly time.

(e) A rack platform located in some exposed place, where all utensils must be placed to air and sun.

SEC. 11. *Milk receptacles.*—It shall be the duty of all persons having in their possession bottles, cans, or other receptacles containing milk or cream, which are used in the transportation and delivery of milk or cream, to clean, or cause them to be thoroughly cleaned, immediately after emptying.

No person shall use, or cause to allow to be used, any receptacle which is used in the transportation and delivery of milk or cream for any purpose whatsoever other than the holding of milk or cream; nor shall any person receive or have in his possession any such receptacle which has not been washed after holding milk or cream, or which is unclean in any way.

SEC. 12. *Quality of milk.*—No person shall bring into the city for sale, or shall sell or offer for sale any milk:

(a) Containing more than "88 per cent" of water or fluids

(b) Containing less than "12 per cent" of milk solids.

(c) Containing less than "3 per cent" of milk fats.

(d) From which any part of the cream has been removed.

(e) Having a specific gravity of less than 1.029.

(f) Containing any dirt, foreign matter, or sediment.

(g) Containing any boracic or salicylic acid, formaldehyde, or other foreign chemicals.

(h) Containing any pathogenic bacteria.

(i) Containing bacteria of any kind, more than 500,000 per cubic centimeter.

(j) Drawn from any cow having a communicable disease or showing clinical symptoms of tuberculosis, or from a herd which contains any diseased cattle, or are afflicted with or have been exposed to any communicable disease.

(k) Drawn from any cow within 15 days before or 12 days after parturition.

(l) Drawn from any cow which has been fed on garbage, refuse, swill, moist distillery waste, or other improper food.

(m) Having a temperature, or which has been kept as a temperature higher than 65° F.

(n) Which has existed or has been kept under conditions contrary to the provisions of this code.

(o) No milk shall be kept, sold, or offered for sale drawn from cows suffering with sore and inflamed udders and teats, or from cows diseased.

*Provided*, That the subdivisions *a*, *b*, *c*, and *d* of this section shall not apply to milk sold under the name of "skimmed milk."

SEC. 14. *Skimmed milk*.—(a) No person shall bring into the city for sale, or sell, or offer for sale, milk from which the cream has been removed, either in part or in whole, unless on two sides of the container from which such milk is sold there appear in red letters, not less than 1 inch in height, the words "Skimmed milk."

(b) No person shall bring into the city for sale, or sell, or offer for sale, any so-called skimmed milk containing less than 9.3 per cent of milk solids.

SEC. 15. *Storage*.—No person shall ship or store any milk in any basement, cellar, refrigerator, milk house, dairy, or other place, unless such place have at least one square foot of window space to each 8 square feet of floor, with a water-tight floor, properly drained, and shall contain a vat made of nonabsorbent material large enough to store all milk. Windows and doors shall be provided from May 1 to October 1, inclusive, with sound screens of mesh sufficiently fine to keep out flies and other insects.

(b) No person shall store any milk in any basement, cellar, refrigerator, milk house, dairy, or other place which is within 50 feet of any water-closet or privy vault or cess-pool, or any horse or cow stable, or any chicken or poultry yard or coop.

SEC. 16. *Milk-delivery wagons*.—(a) No one shall use any vehicle for the delivery of milk in the city of Columbus which has not painted thereon in legible Roman letters not less than 3 inches in height, and on both sides of the vehicle in a conspicuous place, the name and location of his dairy and the number of his permit and if such vender sells skimmed milk each and every container of skimmed milk shall have the words "Skimmed milk" thereon in plain letters not less than 1 inch in height.

(b) Every person using in the sale or distribution of milk a delivery wagon or other vehicle shall keep the same at all times in a cleanly condition and free from any substance liable to contaminate or injure the purity of the milk, and from May 1 to October 1 shall have and keep over such delivery wagon or other vehicle a covering of canvas or other material, so arranged as to thoroughly protect the contents thereof from the rays and heat of the sun.

SEC. 17. *Sealed container—Wholesale delivery*.—No person or dealer shall sell, offer for sale or deliver any milk, buttermilk, whey, sour milk, skimmed milk, cream, Dutch cheese, or other milk products in quantities exceeding 1 gallon unless the can or receptacle containing the same is securely sealed by lock and chain, wire or other contrivance equally efficient: *Provided, however*, That the persons or dealer engaged exclusively in the wholesale delivery or sale of milk, buttermilk, whey, sour milk, cream, skimmed milk, Dutch cheese, or other milk products from wagons not carrying milk for retail customers, may deliver the same from unsealed cans or receptacles: *And provided further*, That said wagon or wagons shall have inscribed conspicuously thereon in plain letters, not less than 3 inches in height, the words "Wholesale delivery."

SEC. 18. *Original container*.—No person or milk dealer shall sell, deliver, or offer to sell, or keep for sale in stores, milk or cream, in quantities less than 1 gallon, unless delivered and kept in the original package or container. (Exception: Original packages of not greater capacity than 1 quart may be broken for sale if the unsold portion is kept in the original package, properly closed.) The compartment where milk or cream is kept shall be separated by an impervious water and odor-proof par-

tition from all other compartments of any ice box or refrigerator; neither milk nor cream shall be kept in the same compartment with any other foodstuffs except butter.

SEC. 19. *Retail milk.*—No person, firm, or corporation shall give, furnish, sell or offer for sale, or deliver, any milk, buttermilk, whey, sour milk, skimmed milk, or cream, in quantities less than 1 gallon, except in sanitary bottles, sealed with a suitable cap or stopper, and except where the milk is sold at the milk house or dairy, when the same may be dipped (and the dipped milk shall not be carried on any street in any other than a covered vessel).

No person or persons shall transfer any milk intended for sale from one can, bottle, or receptacle into another can, bottle, or receptacle, on any street, alley, or thoroughfare, or upon a delivery wagon or other vehicle, or in any exposed place in the city of Columbus, except in a creamery, milk depot, or in the inclosed premises of the customer of the dealer in milk.

SEC. 20. *Name of bottlers of milk to appear on the package.*—It shall be unlawful for any person, firm, or corporation to sell within the city of Columbus any milk or cream in bottles or glass jars unless each of said bottles or glass jars shall have indelibly indicated upon the cover or cap thereof, in a legible and conspicuous manner, the name of the person, firm, or corporation bottling said milk or cream in such bottles or glass jars.

SEC. 21. *Milk plants or creameries.*—Floors must be of water-tight construction, laid so as to allow ready drainage. Walls and ceilings shall be smooth, tight, and kept painted in some light color or lime washed. Such room shall have at least 1 square foot of window space to every 8 square feet of floor space. It shall be a building which is not used for any other purpose than the handling and storing of milk, and shall not connect by door or window with any other compartment, and the portion thereof used for washing bottles and utensils shall be separate from the portion used for the storage of milk by a sound partition which shall reach to the ceiling, and such milk plant or creamery shall at all times be kept absolutely clean and sanitary, and articles unnecessary for the care and handling of the milk shall not be kept in such building, nor shall any article other than milk or its products be stored there, or offered for sale therefrom. Equipment must be arranged and constructed so it can be easily and efficiently cleaned; all piping used to convey milk must be of the sanitary "take-down" form. Windows and doors, from May 1 to October 1, must be provided with sound screens of mesh sufficiently fine to keep out flies and other insects. Building and equipment must be kept clean at all times and free from odors.

SEC. 22. *Contagious diseases.*—(a) Should scarlet fever, smallpox, diphtheria, typhoid fever, tuberculosis, or other dangerous or infectious disease occur in the family of any dairyman or among any of his employees, or in any house in which milk is kept for sale, or in the family or among the employees of any person who ships milk into the city for sale, such dairyman, such venders, or shippers of milk shall immediately notify the health officer of the facts of the case, and the health officer shall at once investigate and order the sale of such milk stopped, or sold under such regulations as he thinks proper.

(b) Should dairymen, venders, or shippers of milk fail to notify the health officer when contagious diseases exist in their families or in the families of their employees, or who, after such information is given the health officer, fail to obey his directions, the milk and dairy inspector shall seize and destroy all milk sent into the city by such persons, and shall, when acting in good faith, be held harmless in damages therefor in any suit or demands made.

(c) In delivering milk to families in which there exists any of the above-named contagious or infectious diseases, the dairyman shall not enter, neither shall he permit any of his milk bottles or vessels to be taken into such houses, but shall pour such milk as each family wishes into vessels furnished by such family.

SEC. 23. *Milk Inspectors*.—The milk or dairy inspector, the health officer, or any person authorized by the board of health, may examine all dairy herds, utensils for handling milk of all dairymen, or other persons engaged in selling or shipping for sale milk or its products to the city of Columbus, Ohio. These inspectors shall have power to open any can, vessel, or package containing milk, or any of its products, whether sealed, locked, or otherwise, or whether in transit or otherwise, and take samples of the contents for testing or analysis; and if upon inspection the milk or milk products are found to be filthy, if the cans or other containers are in an unclean condition, or any milk or cream has a temperature higher than 65° F., if the milk or cream has been produced in violation of any section of this code, he may then and there condemn such milk or milk products and pour the contents of such cans or other containers upon the ground forthwith; and he shall, if done in good faith, be held harmless in damages thereof in any suit or demand made.

#### CREAM.

No person shall bring into the city for sale or shall sell or offer for sale any cream unless such cream is produced from milk which must conform to all the rules and regulations of this code relating to milk nor unless such cream be kept at or below 65° F., free from foreign substances, and shall not contain more than 1,000,000 bacteria per cubic centimeter, and shall not contain less than 16 per cent of milk fat.

#### ICE CREAM.

SEC. 24. *Ice cream*.—No person, firm, or corporation, or any servant, agent, or employee thereof, shall sell, offer for sale, expose for sale, or have in possession with intent to sell, ice cream adulterated within the meaning of this resolution.

SEC. 25. Ice cream shall be deemed adulterated within the meaning of this resolution:

First. If it shall contain boracic acid, benzoate of soda, formaldehyde, saccharin, or any other added substance or compound of copper, iron oxide, ochres, or any coloring substance except the harmless vegetable colors and cochineal, carmine, and except the following mineral colors:

Red shades: Armaranth, Ponceau, 3 R.; Erythrosin, orange 1.

Green shade: Light green, S. F.

Yellow shade: Naphthol, yellow S.

Blue shade: Diasulpho acid.

Second. If it shall contain any deleterious flavoring matter or flavoring matter not true to name.

Third. If it is an imitation of or offered for sale under the name of another article.

Fourth. If it is made of milk or milk products from sources uninspected by the Columbus Board of Health or from sources not qualified according to section 3, this code.

SEC. 26. Nothing in this resolution shall be construed to prohibit in the manufacture of ice cream the use of fresh eggs and not exceeding one-half of 1 per cent of pure gelatine, gum tragacanth, or other vegetable gums of quality approved by the board of health of the city of Columbus.

SEC. 27. No ice cream shall be sold within the city of Columbus which contains over 0.25 per cent acidity.

SEC. 28. When fruits or nuts are used in the manufacture of ice cream the fruit shall be sound, clean, and mature; the nuts shall be sound and nonrancid.

SEC. 29. All utensils used in the handling or sale of ice cream shall be of nonabsorbent material, free from rust or corrosion, constructed in such a manner as shall be easily cleaned and sterilized, and kept clean at all times.

SEC. 30. Any building, room, or premises in which ice cream is manufactured or handled shall have at least 1 square foot of window space for every 8 square feet of floor space; a water-tight, sound floor, well sloped and drained, and the walls and ceilings shall be plastered or ceiled and maintained in sound condition; walls and ceilings shall be kept painted some light color or whitewashed. Such buildings shall at all times be kept absolutely clean and sanitary, and articles unnecessary for the manufacture and handling of ice cream shall not be kept therein, nor shall any article other than milk or its products be stored there or offered for sale therefrom. No building or room in which ice cream is manufactured, handled, or stored shall be within 50 feet of any water-closet, privy, chicken coop, stable, or building in which domestic animals are kept; the doors, windows, and all other openings, during fly season, shall be fitted with self-closing screen doors, unless a sufficient number of revolving fans are provided to keep the room free from flies.

SEC. 31. No person, firm, or corporation shall sell, offer for sale, or deliver any ice cream or other frozen-milk products upon any street, alley, or thoroughfare, or any exposed place in the city of Columbus, except in the original package or container.

SEC. 32. It shall be unlawful to refreeze ice cream.

SEC. 33. It shall be unlawful for any person suffering from any contagious or infectious disease to engage in the manufacture, preparation, or sale of ice cream.

*Penalty.*—Whoever violates or obstructs or interferes with the foregoing rules and regulations shall be fined in any sum not exceeding \$100, or imprisoned for any time not exceeding 90 days, or both, but no person shall be imprisoned for any violation or failure to obey any of the rules and regulations for a first offense.

These rules and regulations shall be in force and effect from and after the earliest period allowed by law.

#### **Meat—Slaughtering, Inspection, Care, and Sale (Reg. Bd. of H., Apr. 12, 1912).**

SECTION 1. It shall be unlawful for any person, firm, or corporation to sell, have, keep, or expose for sale for human food, or have in possession the flesh or meat-food products of any cattle, calves, sheep, swine, or goats, unless the same shall have been slaughtered or prepared under the supervision of a United States Government inspector in accordance with the regulations regulating the inspection of meat as prescribed by the Department of Agriculture of the United States, or under the supervision of an inspector of the health department of the city of Columbus in accordance with provisions of this regulation.

SEC. 2. It shall be unlawful for any person, firm, or corporation to sell, have, keep, or expose for sale, or have in possession the flesh or meat-food products of any cattle, calves, sheep, swine, or goats, unless there has been placed on each primal part, package, or container thereof, by and under the personal supervision of an inspector of the United States, or of the city of Columbus, a mark, stamp, or brand showing that the same has been inspected and passed for food purposes by the United States Department of Agriculture, or passed for food purposes by the city of Columbus, and having the words "Inspected and passed, Columbus Board of Health," together with the number of the inspector, as hereafter provided, by whom the same was inspected.

SEC. 3. *Application for permits.*—The proprietor or operator of each slaughtering, packing, meat canning, rendering, or similar establishment engaged in the slaughtering of cattle, calves, sheep, swine, or goats, or in the packing, canning, or other preparation of any food product into which the meats or meat-food products of said animals enter, either in whole or in part, for Columbus market, shall make application to the board of health for a permit so to do. The said application shall be made in writing, addressed to the secretary of the board of health, and shall state the location of the establishment, the address of the owner or authorized agent of the same, the kind of animals slaughtered, the day and hour of slaughtering, the time per day consumed in